

Tex Mex Party Dip

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Ingredients

1 can refried beans
1 can black beans
16 oz. sour cream
3 TBSP. taco seasoning (1 packets)
2 cups shredded cheddar cheese
1 cups fresh diced tomatoes
2TBSP. fresh chopped cilantro
1 diced avocado
1 tsp. lime juice
1 small can sliced black olives

Directions

Drain, rinse and set the black beans aside to dry.

In a medium sized bowl with a spoon, stir your refried beans until creamy and smooth. Spread the refried beans evenly to edges in a small cookie sheet. (you can also use a large casserole dish, or a 9×13 pan)

Once your black beans are dry, spread (not press) them over the top of the refried beans.

In a medium sized bowl, combine the sour cream and taco seasoning. Spoon the sour cream mixture in large dollops over the black beans and then smooth it out evenly with the back of the spoon. Sprinkle the shredded cheddar cheese over the sour cream layer.

Halve your tomatoes. Spoon out the seeds and the pithy seed vane. Dice them into no bigger than ½" pieces and sprinkle over the top of the cheese making sure not to cover the cheese entirely.

Dice the avocado and add the lime juice to prevent browning. Drain any excess liquids from the avocado before sprinkling over the top of the tomato layer.

Open and thoroughly drain the sliced black olives and arrange evenly over the top of the avocado layer. You should still be able to see the cheese, tomato, and avocado peeking through.

Chop up your fresh cilantro (6 to 8 stems worth) and sprinkle over the top of your dip. Cover loosely with aluminum foil or plastic wrap and refrigerate at least 1 hour before serving, but no longer than 24 hours.